

Treasure Barrel

Parmesan Roast Potatoes Ready in 40 Minutes

10 min Prep time	**30 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 2 pounds Yukon Gold potatoes, cut into 1-inch cubes
- [ ] 1/2 cup freshly grated parmesan cheese
- [ ] 3 tablespoons olive oil
- [ ] 1 teaspoon garlic powder
- [ ] 1 teaspoon sea salt
- [ ] 1/2 teaspoon black pepper
- [ ] 1 tablespoon fresh rosemary, chopped (optional)

Instructions

1. Preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper or lightly grease it. This high heat is key for getting those crispy edges we love.
2. Wash and cut the potatoes into even 1-inch cubes. Pat them completely dry with paper towels - this step is crucial for crispiness. Place them in a large bowl.
3. Drizzle the olive oil over the potatoes and toss until every piece is lightly coated. Sprinkle with garlic powder, salt, and pepper, tossing again to distribute evenly.
4. Spread the potatoes in a single layer on the prepared baking sheet, making sure they're not touching. Crowding will steam them instead of roasting. Sprinkle the grated parmesan evenly over the top.
5. Roast for 15 minutes, then remove from oven and flip the potatoes. This ensures even browning. If using rosemary, sprinkle it over now.
6. Return to oven and roast for another 10-15 minutes, until golden brown and crispy. The parmesan should be melted and slightly browned in spots.
7. Let rest for 2-3 minutes before serving. This allows the cheese to set and makes serving easier. Taste and add more salt if needed.

Nutrition per serving

245 kcal	8 g	30 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispiness, you can toss the potatoes with cornstarch (1 tablespoon) along with the oil
- Make sure your oven is fully preheated before adding the potatoes
- Freshly grated parmesan works much better than pre-grated for texture and flavor
- Don't skip the step of patting the potatoes dry - it makes a huge difference